

STEAKHOUSE

5 COURSE PRIX FIXE

Sommelier Selected Wine Pairings Accompanying Every Dish per Course

1ST COURSE

Dawson's House Salad

Oranges, Baby Mixed Greens Watermelon Radish, Medjool Dates Moroccan Spiced Labne, Pistachios Lime-Orange Blossom Vinaigrette

2nd COURSE

Pan Seared Scallop

Sugar Snap Pea Puree, Pea Shoots Lemon Pepper Salt, Crispy Prosciutto

3rd COURSE

Asparagus Clam Pasta

Linguine, Clams, Chili Flake, White Wine, Asparagus Fennel, Lemon Butter Sauce

4th COURSE

Harris Ranch Filet Mignon

Seasonal Market Vegetables, Classic Whipped Potatoes Dawson's Red Wine Demi-Glace

5th COURSE

Strawberry Tart

Caramelized Filo, Strawberries, Purple Haze Goat Cheese Cream Strawberry Marmalade Strawberry Tarragon Syrup